

1-1-1915

Contributed Recipes

The Ogden Baptist Y.P.S.C.E

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Recommended Citation

The Ogden Baptist Y.P.S.C.E, "Contributed Recipes" (1915). *Genesee Valley Historical Reprints*. 2.
<https://knight scholar.geneseo.edu/historical-reprints/2>

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Contributed Recipes

by
The Ogden Baptist
Y.P.S.C.E

Genesee Valley Historical Reprint Series



Genesee Valley Historical Reprint Series: Contributed Recipes

Contributed Recipes, like so many older, locally produced cookbooks, offers readers much more than just recipes. There's all that rich cultural (and commercial) history, too, such as the admonishment to "Use F. W. Potter & Co.'s Gilt Edge Flour for Pastry" that runs across the footer of each page, and the back-cover description of Shredded Wheat's wholesomeness and vast array of uses. This little book includes just over 200 recipes, not all of them edible (savor the Parker House rolls and sugar cookies, but resist tasting the liniment (external use only)).

The last of the ten categories, or chapters, has been reserved for "Miscellaneous," a curious stew that includes various ointments as well as recipes "To Remove Mildew," "To Make Tough Beef Tender," and for scalloped potatoes, ice cream, fudge, and other candies. The recipes, each of which credits its contributor, are straight to the point and use a minimum of words, but most leave baking directions (oven temperature, time) to the discretion of the reader—surely a glaring omission to modern cooks. A brief index at the back is followed by several pages of ads for the cookbook's local sponsors.

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Editorial Board: Elizabeth Argentieri, Allison P. Brown, Joseph Easterly, Cyril Oberlander

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CONTRIBUTED RECIPES



PUBLISHED BY

The Ogden Baptist Y. P. S. C. E.

ADAMS BASIN, N. Y.

1915

BREAD, BUNS AND ROLLS.

GRAHAM BREAD.

1 egg, 1 tablespoon soda, 1 tablespoon shortening, $\frac{1}{2}$ cup molasses, 2 cups Graham flour, $\frac{3}{4}$ cup of white flour, 1 cup buttermilk, salt. Bake 1 hour.

MRS. C. E. BOUGHTON.

QUICK GRAHAM BREAD.

1 egg, 1 cup sour milk, 1-3 cup sugar, 2 cups of Graham flour, 1 even teaspoon soda, salt. Bake in moderate oven.

MRS. J. C. E. HILL.

GRAHAM BREAD.

1 cup buttermilk, $\frac{1}{2}$ cup molasses, 1 cup white flour, 1 cup Graham flour, pinch of salt, 1 egg, 1 heaping teaspoon soda sifted in with the white flour.

MRS. ALLYN HILL.

MOTHER'S SPANISH BUN.

4 eggs (save whites of three for frosting), 2 cups of brown sugar, $\frac{1}{2}$ cup of butter, 1 cup of milk, $2\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder, 1 teaspoon of nutmeg, 1 teaspoon of cinnamon.

FROSTING.

Whites of 3 eggs, 1 large cup of brown sugar, flavor with vanilla, pour over the cake and brown in oven.

MRS. ELLA ADAMS.

**Use F. W. Potter & Co's.,
Gilt Edge Flour for Pastry.**

BROWN BREAD.

3 cups flour (half graham and half white), 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 2 cups sweet milk, 1 teaspoon soda beaten up with $\frac{1}{2}$ cup of molasses.

MRS. HOWARD L. LALEY.

GRAHAM BREAD.

1 cup each of sour milk, water and molasses, 1 teaspoon soda dissolved in molasses, 2 cups each of graham and white flour, 2-3 cup of chopped raisins, 2 teaspoons baking powder.

POP-OVERS.

1 egg well-beaten, 1 cup milk, 1 cup sifted flour, a little salt. Have your gem tins smoking hot, drop the batter in put in hot oven and bake quickly. This makes 1 dozen.

MRS. MAY TRUE.

BROWN BREAD.

2 cups graham flour, 3 cups of corn meal, 1 cup of molasses, 1 cup of buttermilk, $2\frac{1}{2}$ cups of warm water, 1 teaspoon of soda, salt. Steam $2\frac{1}{2}$ to 3 hours.

MRS. FRED SKELTON.

RUSKS.

1 cup of yeast, 1 cup of sugar, 1 cup of milk, 1 cup of flour. Stir well together, cover and let stand until morning. In the morning add $\frac{1}{2}$ cup of butter, 2 eggs; knead, let raise, when light put into biscuits, raise and bake.

MRS. G. L. TRUE.

**Use F. W. Potter & Co's.,
Gilt Edge Flour for Pastry.**

PARKER HOUSE ROLLS.

1 pt. of milk, 1 tablespoon of butter, $\frac{1}{2}$ cup of sugar; melt together and when nearly cold add 2-3 cup of yeast. Take 2 qts. flour, make a hole in the middle and pour in the milk; let it stand 2 hrs., then stir together and let it raise over night; then mold it into rolls and rise 2 hrs. again before baking.

MRS. M. J. WEST.

PARKER HOUSE ROLLS.

1 qt. of milk scalded add to it $\frac{1}{2}$ cup each of sugar and butter, add 1 teaspoonful of salt, stir in enough flour to make a batter as thick as for pancakes. Let stand and when luke warm stir in $1\frac{1}{2}$ cakes of yeast foam yeast cakes dissolved in a little warm water. Set in a warm place to rise and when very light add flour and knead into a dough not too stiff; flatten with a rolling-pin and cut into cakes about an inch thick with a biscuit cutter, spread with butter, fold as for rolls and let rise again and bake.

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Gilt Edge Flour for Pastry.**

BREAKFAST DISHES.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

GRAHAM MUFFINS.

1 cup of graham flour, 1 cup of white flour, $\frac{1}{4}$ cup of sugar, 1 cup of milk, 1 teaspoon of salt, 1 tablespoon of melted butter, 4 teaspoons of baking powder, 1 egg. Bake in patty-pans about 25 minutes in hot oven.

EDNA B. BOUGHTON.

CORN MEAL JOHNNY CAKE.

1 cup of sour milk, 1 teaspoon of soda, 1 dessertspoon of shortening, 1 dessertspoon of sugar, 1 egg, 1 cup of meal, $\frac{1}{2}$ cup of flour, salt. Bake in a moderate oven. Sweet milk and baking powder can be used in place of sour milk and soda.

MRS. D. B. GOODRIDGE.

SALLY LUNN.

1 tablespoon of sugar, 1 egg, 2 tablespoons of butter, 1 cup of milk, 2 teaspoons of baking powder, flour enough to make a batter as for pancakes. Bake in one tin, or in gem tins. Good for breakfast.

MRS. H. L. HILL.

Use F. W. Potter & Co's.,

Gilt Edge Flour for Pastry.

CORNMEAL MUFFINS.

Cream 2 heaping tablespoons of butter with 4 tablespoons of sugar, add yolks of 3 eggs, 1 cup of milk in which 1 teaspoon of soda has been dissolved. Into another dish sift $1\frac{1}{2}$ cups of flour, 1 cup of cornmeal with 2 teaspoons of cream of tartar. Repeat the sifting twice. Turn the other mixture into this and after stirring until smooth add whites of 3 eggs whipped to a stiff froth. Fold the whites in carefully and pour the batter into well greased tins. Bake $\frac{1}{2}$ hr. in a quick oven.

ANNIE MURRAY.

RICE CAKES FOR BREAKFAST.

1 cup of cold boiled rice, 3 eggs, a pinch of salt, a little flour to make them hold together. Fry on buttered griddle.

MRS. FRED SKELTON.

CURLY PETERS.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup sour milk, 3 cups flour, 1 cup currants, 1 heaping teaspoon saleratus, $\frac{1}{2}$ teaspoon nutmeg. Drop from a spoon in pan or in gem tins.

MRS. GEORGE L. TRUE.

JOHNNY CAKE.

Stir 1 teaspoonful of soda into a pint of buttermilk until light, add 1 egg, lard or butter the size of an egg, 1 teacup of white flour, $\frac{1}{2}$ cup of sugar and enough granulated corn meal to make a batter, not too stiff, a little salt. Bake in long tin in hot oven.

MRS. E. S. KING.

**Use F. W. Potter & Co's.,
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CORN MEAL PATTIES.

1 cup of yellow corn meal, 1 cup of white flour, 1 cup of sweet milk, $\frac{1}{2}$ cup of sugar, 1 tablespoon of baking powder, 1 teaspoon of salt, 1 egg, $\frac{1}{4}$ cup of shortening.

MRS. E. S. KING.

RICE GRIDDLE CAKES.

1 pt. of sifted flour, 1 pt. of dry boiled rice mixed together with a little salt, 1 teaspoon of baking powder, $\frac{1}{2}$ pt. of milk, 3 eggs, a little syrup added to make brown.

ANNIE MURRAY.

RICE PANCAKES.

2 cups cooked rice, 1 cup of sour milk, 1 cup of sour cream, 1 cup of graham flour, 1 cup of white flour, 1 teaspoon of soda, 1 teaspoon of sugar, 1 teaspoon of salt, 3 eggs.

NELLIE B. TRUE.

FRENCH JUMBLES.

1 cup of sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ teaspoons baking powder, 1 qt. flour. Rub butter and sugar to a cream, add egg, rub same with butter and sugar, add milk, sift powder and flour together, rub again smooth, drop on sugar, put upon well-greased pan. Bake in moderate oven. Cross tops with knife, flavor to taste.

MRS. M. J. WEST.

**Use F. W. Potter & Co's.,
Gilt Edge Flour for Pastry.**

CORN FRITTERS.

1 cup milk, 1 cup flour, pinch of salt, 2 cups of cold corn, 2 well-beaten eggs, 1 teaspoon baking powder. Chop corn fine, add milk, eggs, salt and flavor, beat well. Drop by spoonfuls into deep fat and fry brown.

MRS. HIRAM SMITH.

CAKES AND FILLINGS.**APPLE SAUCE CAKE.**

1 cup sugar, $\frac{1}{2}$ cup shortening, 1 salt spoon salt, $\frac{1}{2}$ teaspoon ground cloves, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon grated nutmeg. $1\frac{1}{2}$ cups raisins (more fruit if desired), 1 teaspoon soda dissolved in a little water, 1 cup of unsweetened or sweetened apple sauce. Put dissolved soda into sauce, let it foam over the ingredients, $1\frac{3}{4}$ cups of flour. Bake 45 min.

MINNIE H. ADAMS.

EGGLESS CAKE.

Crumb together $1\frac{1}{2}$ cupfuls of sugar, $2\frac{1}{2}$ cups of flour, 1 teaspoonful each of nutmeg, cinnamon and allspice, 1 tablespoon lard and lastly add 1 cup of buttermilk and 1 teaspoon of soda.

MRS. ELMER ADAMS.

COLD WATER CAKE.

$1\frac{1}{2}$ cups of sugar, $1\frac{1}{2}$ cups of flour, 3 eggs, 6 tablespoons cold water, 3 teaspoons baking powder.

MILDRED ADAMS.

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MOLASSES LAYER CAKE.

1 cup molasses, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 4 eggs (save whites of 2 for frosting), 1 teaspoon soda, 1 teaspoon vanilla, $2\frac{1}{2}$ cups of flour.

JEAN S. RAMSAY.

CORN-STARCH CHARLOTTE RUSSE CAKE.

Beat 3 eggs well with $\frac{1}{4}$ lb. butter, add $\frac{1}{2}$ lb. of powdered white sugar, $\frac{1}{2}$ lb. corn-starch, essence of lemon to flavor. Bake in a moderate oven, let it get cold, then cut it into strips $\frac{1}{2}$ inch thick.

THE INSIDE OF THE RUSSE.

Make a cream or custard of any kind; wipe a mold well, see that it is dry; then line the bottom and sides with the cake cut up so as to cover it all over, fill with the cream or custard and set in a cool place. When cold turn upside down on a dish, remove the mold; the cake only is seen.

LAURA HILL.

SPONGE CAKE.

Beat the yolks of 4 eggs until lemon colored, add gradually 1 cup sugar and beat well. Then add 3 tablespoonfuls cold water, and $1\frac{1}{2}$ tablespoons corn-starch, $1\frac{1}{2}$ teaspoons baking powder. Put cornstarch and baking powder in cup and fill up with flour and a pinch of salt; mix and sift twice, then add it to eggs, sugar, etc.; fold in the stiffly beaten whites of the 4 eggs and 1 teaspoon of extract.

MYNA H. NEW.

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Gilt Edge Flour for Pastry.**

GOLD CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter beaten to a cream, then beat the yolks of eight eggs until thick and add to the sugar and butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder.

MRS. H. L. HILL.

MOCK ANGEL FOOD.

This recipe requires the whites of only 2 eggs; set 1 cupful sweet milk into a dipper of boiling water and heat to boiling point. Into a sifter put 1 cup of flour (no more), 1 cup of sugar, 3 teaspoons baking powder, pinch of salt, sift together 4 times; into this put the cup of boiling milk and stir smooth. Then put in the well-beaten whites of 2 eggs. Do not stir or beat whites into mixture. Fold them, carefully drawing the spoon through the mixture toward you then shoving it back with the back of the spoon. The same from right to left until the whites are evenly folded into batter. Do not grease tin nor flavor cake. Bake in moderate oven 40 to 50 minutes. Ice with XXXX sugar flavored with lemon or orange.

HARRIET M. WINGATE.

CHECKERBOARD CAKE.

Cream 1 cup of sugar with butter the size of an egg; break into this two eggs and beat well together with egg beater. Stir in 1 cup sour milk. Beat in 2 cups of flour sifted with a level teaspoon of soda and a pinch of salt. Turn $\frac{1}{2}$ the batter into another bowl and add 2 tablespoons of cocoa wet with 2 tablespoons hot water and 1 teaspoon vanilla. To the yellow part add 1 teaspoon of lemon extract. Use small cake tins, and with yellow batter, teaspoonful at a time, make a ring a little more

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than an inch wide inside this ring lay a ring of dark batter and fill in the center with yellow. Make two of these layers, 1 other with dark batter on outside ring and in center (this is to be the middle layer, when cake is put together). Bake cake layers in a moderate oven. Ice with $\frac{1}{2}$ lb. confectioner's sugar wet with sweet cream and vanilla extract.

MRS. FRED SKELTON.

SILVER CAKE.

Put 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 level teaspoon of soda, 1 teaspoon baking powder and a pinch of salt into your sifter and sift all together into your bowl. Put the whites of 2 eggs into a cup without beating and add enough melted butter to half fill the cup, add enough sweet milk to fill the cup; put into the dry ingredients and beat five minutes. Flavor.

MRS. KATHERINE HUBBELL.

BREAD CAKE.

2 cups bread dough, 1 cup of sugar, 2-3 cup of butter, 1 egg, 1 teaspoon each of cloves, cinnamon and allspice, 1 teaspoon of soda dissolved in 1-3 cup of water, 1 cup of raisins and currants, $\frac{1}{2}$ of a nutmeg.

MRS. H. L. HILL.

WHITE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 1 cup flour, $\frac{1}{2}$ cup corn starch, whites of 3 eggs beaten stiff, 1 teaspoon of vanilla.

MISS ELLEN ROSS.

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FRUIT OR NUT FROSTING.

1 cup sour cream, 1 cup sugar, 1 cup raisins, fruit or nut meats. Cook until thick.

MRS. H. L. HILL.

FILLING FOR CAKE.

$\frac{1}{4}$ lb. figs, $\frac{1}{4}$ lb. citron, $\frac{1}{4}$ lb. seeded raisins. Chop all fine and mix together, beat the whites of 3 eggs to a stiff froth and 6 tablespoons of sugar, add the mixture together and spread between the layers of cake.

E. H.

CHOCOLATE FROSTING.

1 cup confectionery sugar, 2 teaspoons cocoa, butter the size of an egg, 3 tablespoons of warm coffee. Flavor with vanilla.

GRACE HIXSON.

CHOCOLATE FILLING.

2 oz. Baker's chocolate set on stove where it will melt gradually, stir in 3 tablespoons milk, 1 tablespoon of water, add a scant cup of sugar, boil slowly 5 minutes, when cool add vanilla and a small piece of butter.

MRS. CLARIBEL SMITH.

ORANGE CAKE.

Fill a cup 1-3 full of butter, add 2 eggs well-beaten, fill up cup with sweet milk, add 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder.

FILLING.

1 egg well-beaten, 1 cup sugar, butter the size of an egg.

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juice and grated rind of 1 orange. Cook over steam until thick.
MRS. ALLYN HILL.

PLAIN LAYER CAKE.

1½ cups sugar, 1-3 cup butter, 1 cup sweet milk, 3 eggs
(save the whites of 2 for frosting), 2½ cups of flour, 2 teaspoons
of Royal baking powder, 1 teaspoon lemon.

MRS. CLARIBEL SMITH.

ENGLISH LAYER CAKE.

1 cup sugar, 1 cup molasses, 1 cup sour cream, 2½ cups flour,
3 eggs, 1 teaspoon each soda, cinnamon and cloves.

FILLING.

Grate 1-3 bar chocolate in a coffee cup of sugar, 1 cup of
milk. Let thicken on stove and pour on hot.

MRS. GEORGE REIXINGER.

CREAM SPONGE CAKE.

Beat 2 eggs and add 1 cup sweet cream, 1 cup sugar, 1½
cups flour, 2 teaspoons baking powder. Flavor to taste.

MRS. ALLYN HILL.

WHITE CAKE.

Whites of 4 eggs beaten thoroughly, 1 cup granulated sugar,
½ cup butter, ½ cup sweet milk, 2 cups flour, 2 teaspoons baking
powder, 1 teaspoon each of lemon and vanilla. Add whites of
eggs last.

MRS. WM. LUCKHAM.

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EGGLESS, BUTTERLESS, MILKLESS CAKE.

Boil together the following 3 minutes: 1 cup of brown sugar, 1 cup of water, 2 cups of seeded raisins, 1-3 cup lard, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful grated nutmeg. When thoroughly cold add the following: pinch of salt, 1 teaspoonful soda dissolved in a little hot water, 2 cups flour sifted with $\frac{1}{2}$ teaspoonful baking powder.

ANONYMOUS.

TEA CAKE.

$1\frac{1}{2}$ cups sugar, 1 cup sweet milk, 2 good cups of flour, 2 teaspoons baking powder, 4 tablespoons melted butter, 1 whole egg and yolk of another.

MISS ELLEN ROSS.

MOLASSES CAKE.

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup of shortening, 1 teaspoonful of soda, $\frac{1}{2}$ cup of boiling water or coffee, spices, 2 cups of flour.

VIRA TRUE.

FRUIT CAKE.

$1\frac{1}{2}$ cups of sugar, 1-3 cup of butter, 1-3 cup of molasses, 1 cup of sour milk (thick), 1 egg, 1 teaspoon soda, cinnamon, cloves, nutmeg, $2\frac{1}{2}$ cups of flour, 1 cup of raisins.

MRS. HENRY NEW.

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WHITE LOAF CAKE.

½ cup butter (creamed) 1 cup sugar, stir together 2 cups flour and 2 teaspoons baking powder sifted 3 times, 1 cup milk. Stir all together. Beat up whites of 3 eggs and put in last. Bake in moderate oven.

MRS. HOWARD LALEY.

FEATHER CAKE.

2 cups sugar, 1 cup sweet milk, 2 teaspoons baking powder, 3 tablespoons butter, 2 eggs. Beat eggs and butter together then add the milk, 2½ cups flour.

MRS. J. H. BOUGHTON.

CHOCOLATE CAKE.

2 cups sugar, ½ cup sweet milk, 2 eggs (1 egg and yolk of the other), 2 small cups of flour, ½ cup butter.

FROSTING.

1 square Bakers' chocolate, 1 cup sugar, 2½ tablespoons water. Boil until stringy; beat up the white, when done stir sugar in egg.

MRS. R. J. BOUGHTON.

BLACK CHOCOLATE CAKE.

1 cup sugar, 1-3 cup butter, 1¾ cup flour, ½ cup buttermilk, ½ teaspoon soda, 1 teaspoon baking powder, 2 eggs, ½ teacup grated chocolate. Pour boil water over so it is thin enough to pour.

MRS. C. W. HILL.

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CHOCOLATE LAYER CAKE.

2 cups brown sugar, 1 cup butter and lard, 2 eggs, 1 cup buttermilk, 3 cups flour, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves. Grate $\frac{1}{2}$ cake of sweet chocolate in a cup, pour on $\frac{1}{2}$ cup of boiling water, add 1 teaspoon soda, beat until it foams, pour in cake and stir. Bake in four layers.

FILLING FOR CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, chocolate to flavor and brown.

MRS. ALVIN BARCLAY.

SOLID CHOCOLATE CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 cup sweet milk, $\frac{1}{2}$ cup chocolate, 1 teaspoon soda, 1 teaspoon vanilla, 2 cups flour. First grate chocolate and cook in $\frac{1}{2}$ the milk until thick, set away to cool; cream butter and sugar then add yolks of eggs, thickened chocolate and remaining $\frac{1}{2}$ cup of milk; then add whites of eggs, flour, soda and vanilla.

MRS. CHAS. NEW.

THREE EGG CAKE.

3 eggs well-beaten, 1 cup sugar, 4 or 5 tablespoons water, 2 cups flour, 3 tablespoons baking powder, 1 tablespoon vanilla.

MRS. FRED WACKEROW.

CREAM WALNUT CAKE.

Whites of 4 eggs, 2 cups of sugar, 2-3 cup of butter, 1 cup sweet milk, 3 cups of flour, 3 teaspoons baking powder. Put together with walnut filling.

MRS. HENRY NEW.

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SPICE CAKE.

1 cup brown sugar, 1-3 cup scorched butter, fill up cup with sour cream, 1 egg, 1 teaspoon saleratus dissolved in 3 teaspoons cold coffee, 1½ cups flour, 2 teaspoons baking powder, raisins and spice to taste. Chopped raisins stirred in frosting between layers.

JEAN S. RAMSAY.

DARK CAKE.

1 cup sugar, ½ cup butter, ½ cup molasses, ½ cup of buttermilk, 2 eggs, 2 ½ cups flour, 2 teaspoons soda, 1 teaspoon each cinnamon and cloves. With or without fruit.

MRS. D. B. GOODRIDGE.

EGGLESS FRUIT CAKE.

1 cup buttermilk, 1 cup sugar, ½ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda, ½ teaspoon cloves, 1 teaspoon cinnamon, ½ teaspoon nutmeg.

MRS. GEORGE REIXINGER.

LEMON JELLY CAKE.

1½ cups of flour, 1½ cups of sugar, ½ cup of sweet milk, 2 tablespoons of melted butter, 2 heaping teaspoons of baking powder, 2 eggs.

FILLING.

1 cup of water, 1 cup of sugar, 1 yolk of an egg, 1 lemon (grated rind and juice), 1 tablespoon of flour, a little butter.

MRS. ELMER ADAMS.

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NUT CAKE.

2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of sifted flour, 2 teaspoons of baking powder, 1 cup of chopped walnuts. Frost when baked (bake in shallow tins). Mark in small squares and put half a Madiera nut on each square.

MRS. ELMER ADAMS.

MARBLE CAKE.

Dark—1 cup molasses, $\frac{1}{2}$ cup butter, 1-3 cup sweet milk, yolks of 3 eggs, 2 cups flour, 2 teaspoons baking powder, spices. Light—1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 3 eggs, 2 cups flour, 2 teaspoons baking powder.

EDNA B. BOUGHTON.

BUTTERMILK CAKE.

1 egg, 1 cup sugar, $\frac{1}{2}$ cup buttermilk, $\frac{1}{2}$ cup sour cream, $1\frac{1}{2}$ cups flour, 1 even teaspoon soda, salt, 1 cup currants or raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves.

MRS. J. C. E. HILL.

GINGER CAKE.

1 cup brown sugar, 1 cup molasses, 1 cup sour milk, 1 tablespoon butter; beat to a cream; 1 egg, 1 teaspoon soda dissolved in milk, $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon each of cloves, cinnamon, black pepper, allspice, ginger.

MISS MARY FULLAGER.

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BROWN SUGAR CAKE.

1 cup brown sugar, butter the size of an egg, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, flour; spice to taste.

MRS. JENNIE TOSH.

COFFEE CAKE.

2 eggs, 1 cup sugar, 1 cup molasses, 1 cup butter, 1 cup raisins, 4 cups flour, 1 cup coffee, 1 teaspoon saleratus, spice.

EDNA B. BOUGHTON.

DROP CAKES.

2 cups sugar, 1 cup molasses, 1 cup lard and butter mixed, 1 cup cold water or coffee, 1 cup currants and nuts, 7 cups flour, 2 eggs, 2 teaspoons soda, cinnamon and cloves.

MRS. VOORHEIS.

MOLASSES CAKE.

1 cup molasses, 1 cup sugar, 1 cup shortening, 1 cup warm water, 3 cups flour, 1 tablespoon soda (small), 1 heaping tablespoon cinnamon.

LUCINDA GOODRIDGE.

SPONGE CAKE.

1 cup granulated sugar, 1 cup flour, pinch of salt, 2 eggs beaten separate, 1 heaping teaspoon baking powder. Stir these together, then add scant $\frac{1}{2}$ cup boiling water, little at a time and stirring constantly. Season with lemon. Bake in hot oven and watch closely.

MRS. E. S. KING.

**Use F. W. Potter & Co's.,
Gilt Edge Flour for Pastry.**

GRAHAM CAKE.

1 cup sugar, 1 egg, 5 tablespoons butter, 1 teaspoon nutmeg, 1 cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup white flour.

MRS. FRED WACKEROW.

JELLY ROLL.

1 cup sugar, 1 cup flour, $1\frac{1}{2}$ teaspoons baking powder, 3 eggs, 6 tablespoons of hot water. Mix and sift the dry ingredients, add the eggs well beaten; beat the batter well.

MRS. C. W. HILL.

ORANGE FILLING.

Boil $\frac{3}{4}$ cup of milk with a pinch of salt, 3 tablespoons sugar and $\frac{1}{2}$ tablespoon butter. Mix 1 tablespoon flour with $\frac{1}{4}$ cup milk and stir it into the boiling milk. Let it boil for a few minutes remove from the fire and add the juice and grated rind of 1 orange and the juice of $\frac{1}{2}$ a lemon and the yolks of 3 eggs.

RUBY SMITH.

DROP CAKES.

1 cup molasses, 2 cups sugar, 1 cup butter or lard, 1 cup buttermilk (sour or sweet), 2 eggs, 1 tablespoon cinnamon, 1 teaspoon saleratus, 1 teaspoon ginger, 2 teaspoons baking powder, 6 cups of flour.

EDNA B. BOUGHTON.

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Gilt Edge Flour for Pastry.**

COOKIES, FRIED CAKES AND DOUGHNUTS.

GINGER DROPS.

1 cup brown sugar, $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 teaspoon ginger. Make the batter so that it will drop from the spoon in large drops, as large as an egg.

MRS. HOWARD LALEY.

DROP CREAM COOKIES.

2 cups sour cream, 2 cups of sugar, salt, nutmeg, 4 teaspoons baking powder. Stir very thick with flour.

MRS. ELIZABETH A. WINGATE.

SUGAR COOKIES.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon of soda. I use nutmeg to flavor. Enough flour to roll out soft.

MRS. SARAPH C. WALKER.

GINGER SNAPS.

1 cup brown sugar, 1 cup butter, 2 eggs, 1 cup molasses, $\frac{1}{2}$ cup warm water, 2 teaspoons soda, 1 tablespoon ginger, flour enough to make a stiff dough.

NELLIE B. TRUE.

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GINGER SNAPS.

4 teaspoons water, 6 teaspoons butter, 1 teaspoon of ginger, 1 teaspoon of soda. Put them in a teacup and fill cup with molasses.

MRS. M. J. WEST.

EGGLESS CREAM COOKIES.

2 cups sugar, 1 cup butter, 1 cup sour cream, flour enough to make a soft dough.

MRS. H. L. TRUE.

MOLASSES DROP COOKIES.

1 cup sugar, 1 cup beef fat, 2 eggs, 1 cup molasses, 1 cup strong coffee, 3 level teaspoons of soda, 2 teaspoons of ginger, flour enough to make a soft dough.

NELLIE B. TRUE.

FRIED CAKES.

1 cup sugar, 1 egg, 3 dessert spoons melted lard, $1\frac{1}{2}$ cups buttermilk, 1 teaspoon salt, 1 teaspoon soda, nutmeg, flour enough to roll.

MISS IDA ARNOLD.

GRAHAM COOKIES.

1 egg, 1 cup sugar, 1 cup sour milk, 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 tablespoon butter, 1 tablespoon molasses, 2 cups graham flour. Spread on buttered pans and cut in squares when baked.

LAURA J. HILL.

**Use F. W. Potter & Co's.,
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FRIED CAKES.

5 good sized potatoes mashed fine, piece of butter size of an egg, 1 cup of water or milk, 2 cups of sugar, 3 eggs, 5 teaspoons of baking powder, 2 cups of flour and enough more to roll out.

EDNA B. BOUGHTON.

OATMEAL COOKIES.

1 cup of sugar, 1 cup of butter or lard melted, 2 eggs, 2 tablespoons of sour milk, 2 tablespoons of molasses, 1 teaspoon of cinnamon and one of soda, 3 cups of oatmeal, 2 cups of flour. Drop from spoon.

MRS. FRED SKELTON.

WHITE COOKIES.

2 cups of sugar, 1 cup of butter or drippings and butter, $1\frac{1}{2}$ cups of sour milk, yolks of 4 eggs, 1 teaspoon of soda and a little hot water, 2 teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt. Flavor to taste, bread flour sufficient to roll out.

MRS. WILLIAM LUCKHAM.

FILLED COOKIES.

1 cup chopped raisins, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup of water and 1 tablespoon of flour. Boil the mixture until thick. Watch closely as it burns easily. While the paste is cooking make the cookie dough by using 1 cup of sugar, $\frac{1}{2}$ cup of shortening, 1 egg, $\frac{1}{2}$ cup of milk, $3\frac{1}{2}$ cups of flour, 2 teaspoons of cream tartar, 1 teaspoon soda and 1 of vanilla. Roll the dough thin, cut out, spread the top with the paste, put another cookie on top and bake in a moderate oven.

MILDRED ADAMS.

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MOLASSES COOKIES.

1 cup sugar, 2 cups molasses, 1 cup of lard or butter, 1 cup hot water, 1 teaspoon cinnamon, 1 teaspoon each of ginger and allspice, 1 tablespoon soda, 8 cups flour, set over night.

MRS. HARVEY L. HILL.

SUGAR COOKIES.

1 cup sugar, 1 cup cream, 1 teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon soda, 1 cup flour, 1 teaspoon baking powder.

MRS. WACKEROW.

MOLASSES COOKIES.

3 cups molasses, $1\frac{1}{2}$ cups shortening, 3 teaspoons soda, 6 tablespoons water, 2 tablespoons ginger, flour enough to make soft dough.

MRS. FRED WACKEROW.

HERMIT COOKIES.

$1\frac{1}{2}$ cups brown sugar, 2-3 cup butter, 2 eggs, 4 tablespoons cold water, 1 cup raisins chopped, 1 teaspoon soda, 1 teaspoon cinnamon, cloves, nutmeg. Mix soft, sprinkle with sugar.

MRS. C. E. BOUGHTON.

NORTH CHILI GINGER COOKIES.

1 cup molasses, 1 cup sugar, 1 egg, 2 or more tablespoons of vinegar, 1 tablespoon of ginger, a pinch of salt. Boil your molasses, put in soda, let cool a little, then mix all together. Mix very soft.

MRS. ELMER ADAMS.

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HICKORY-NUT COOKIES.

1 cup of sugar, 1 cup of butter, 1 cup of sour cream, 1 egg, 1 teaspoonful of soda, 1 teaspoon of baking powder, vanilla or other flavoring, 1 cup hickory-nut meats chopped. Mix very soft.

VIRA TRUE.

FRUIT COOKIES.

2 cups sugar, $\frac{3}{4}$ cup butter, 1 cup buttermilk, 1 teaspoonful of soda, salt, 2 eggs, 1 cup of raisins or English currants, nutmeg, cinnamon, cloves and allspice. Flour enough to drop.

MRS. ELLA ADAMS.

GINGER SNAPS.

2 cups molasses, 1 cup shortening. Put on stove and boil 3 minutes. Remove from fire and cool. When cool add 2 well-beaten eggs, 1 tablespoon saleratus, 1 tablespoon ginger, 1 tablespoon cinnamon. Stir stiff, roll thin and bake in quick oven.

EDNA B. BOUGHTON.

GINGER COOKIES.

$\frac{1}{2}$ cup white sugar, 1 level teaspoon salt, 2 teaspoons ginger, 1 cup lard, 2 cups molasses, 1 cup cold coffee, 4 level teaspoons soda dissolved in coffee. Mix soft. Let stand over night.

MRS. ELIZA AMES.

DROP GINGER COOKIES.

2 cups molasses, 1 cup butter, 1 cup sugar, 4 heaping teaspoons ginger, 4 heaping teaspoons soda, 1 cup boiling water, 3 eggs (well beaten), and six cups of flour. Dissolve the soda in the boiling water. Drop from teaspoon into a large bread-pan,

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leaving a good space between each one. This recipe will make 80 cookies.

MRS. ELMER ADAMS.

SUGAR COOKIES.

1 cup of cream, sour if possible, $\frac{1}{2}$ cup butter or half butter and half lard, 1 teaspoon soda, 2 heaping teaspoons baking powder, $1\frac{1}{4}$ cups sugar, a good pinch of salt, 2 eggs and vanilla or lemon extract. Use only enough flour to keep from sticking to the board. Use bread flour and not pastry flour. Roll quite thick and sprinkle with sugar before cutting. Press a raisin or several currants in them or mix a half cup in with the dough. Bake in a quick oven and remove as soon as you can touch with the finger and not leave a hole.

STELLA STETTNER.

DOUGHNUTS.

2 eggs beaten light, 1 cup sugar, 1 cup milk, 2 tablespoons melted butter, 3 cups flour, 3 teaspoons baking powder, 1 teaspoon each of cinnamon and salt.

MRS. C. WHILL.

POTATO FRIED CAKES.

3 eggs, 2 cups sugar, 2 cups mashed potato, 1 cup sweet milk, 1 teaspoon butter, 2 teaspoons baking powder.

MRS. R. VOORHEIS.

DOUGHNUTS.

1 teaspoon nutmeg, 1 cup sugar, 1 egg well beaten, 1 cup sweet milk, 3 teaspoons baking powder, 3 cups flour, butter the size of an egg, 1 cup mashed potato.

MRS. F. WACKEROW.

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SUGAR COOKIES.

2 cups of brown sugar, 1 cup of butter, 3 eggs, 6 tablespoons of milk, 3 teaspoons of baking powder. Flavor with lemon.

MRS. D. B. GOODRIDGE.

BUTTERMILK COOKIES.

2 cups sugar, 2-3 cup of butter, 1 egg, 1 cup buttermilk, 1 teaspoon saleratus. Mix very soft. It is a good plan to bake a trial cookie.

MRS. JESSIE RAMSAY.

GRAHAM COOKIES.

1 cup of sour cream, 1 cup of brown sugar, 2 cups of graham flour, 1 egg, a little salt, 1 tespoon of saleratus.

MRS. MARY FULLAGER.

MOLASSES COOKIES.

1 cup sugar, 2 cups molasses, 1 cup shortening, 2 eggs, 2 teaspoons ginger, 1½ teaspoons soda, 1 cup sour cream, salt.

MRS. BLACKFORD.

MOLASSES COOKIES.

2 cups molasses, 7 tablespoons melted butter, 9 tablespoons hot water, 5 teaspoons soda, 1 teaspoon cream tartar or alum.

MRS. D. B. GOODRIDGE.

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MEATS.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper. put small piece of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

BEEF LOAF WITH TOMATO SAUCE.

4 lbs beef, $\frac{1}{4}$ lb. salt pork, chopped, 6 rolled crackers, 2 eggs, 1 cup milk, salt and pepper. Bake in loaf. Baste with salt and water.

TOMATO SAUCE.

4 tablespoons butter, 2 tablespoons onion (grated), 4 tablespoons flour (melt butter, add flour), salt and pepper, 1 cup tomato strained, water or stock. Simmer and serve.

MISS EDWARDS.

SALMON PATTIES.

Mince 1 can of salmon, add 2 well-beaten eggs, 3 crackers rolled fine, 1 cup of milk. Mix into patties and fry in hot lard or butter.

MRS. REIXINGER.

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SALMON CROQUETTES.

Free the fish from bones, mince finely, add as much left-over potato (mashed) as there is fish, moisten with the yolk of an egg and add salt and pepper to suit. Form into small cakes, cover with very fine bread or cracker crumbs and fry in shallow hot butter.

MRS. FRED ANDERSON.

SALMON TIMBALE.

1 can of salmon (remove all skin and bones), mince fine, leave in the juice, add 2-3 cup of stale bread crumbs (but not hard), 2 eggs beaten separately. Mix and put into buttered molds. Steam just $\frac{1}{2}$ hour. Serve with cream sauce.

SAUCE.

Put 1 tablespoon butter in sauce-pan over fire, 1 tablespoon of flour rubbed together, 1 pt. milk, pepper and salt to taste.

MRS. SAMUEL WIDGER.

BAKED TOMATOES.

Choose 6 large, smooth tomatoes. Cut a slice off the stem ends and scoop out the seeds. Mix together some bread crumbs, melted butter and a little onion, some cold boiled ham (chopped fine), salt, pepper and paprika. Fill tomatoes. Put in baking pan with a little water. Bake 30 minutes.

ANNIE MURRAY.

BEEFSTEAK LOAF.

2 lbs. round beefsteak, 1 egg, 1 cup bread crumbs, $\frac{1}{2}$ cup milk, 2 teaspoonfuls salt, pork.

Take 2 lbs. round steak (chopped fine), 1 egg, 1 cup bread

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crumbs, $\frac{1}{2}$ teacup of sweet milk or water may be used, a little pepper, 2 teaspoonfuls salt. Knead into a loaf and bake two hours. Put small pieces of pork on top of loaf and remove to let it brown.

MRS. H. H. SMITH.

CLAM CHOWDER.

24 or 12 clams, 1 cup chopped potatoes, 1 bunch of celery chopped fine, 3 onions, $\frac{1}{2}$ lb. lean salt pork, fry brown and chop. 2 cups tomatoes, 2 carrots chopped fine, pinch of red pepper, piece of butter. When ready to serve add 2 cups of milk. Chop each vegetable separately; steam clams over 3 qts of water, letting the juice run into water, then take out the clams and put vegetables into water. Cook until nearly done, then add clams and cook 15 or 20 minutes longer.

MRS. CHAS. NEW.

POTATO SOUP.

1 qt. of milk, 6 medium sized potatoes, 1 stalk of celery, 1 onion, 1 tablespoon butter. Heat the milk. Cook celery and onion in a little water. Cook potatoes, mash fine and light, then add other ingredients. Salt and pepper to taste, add 1 cup of whipped cream. Serve at once.

MRS. H. H. SMITH.

CLAM CHOWDER.

$\frac{1}{2}$ doz. clams chopped fine with their juice, 4 large square soda crackers, 1 medium-sized potato cut into dice, $\frac{1}{2}$ a medium-sized onion sliced fine, a little black pepper, a little cayenne pepper and salt to taste. Put all together, cover with boiling water and cook 20 minutes or until potato is done; add more water as it boils

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away and use great care to prevent burning. When cooked add 1 pt. of milk, 1 tablespoon of butter and serve very hot.

MRS. GEORGE L. TRUE.

DUMPLINGS.

Mix and sift 2 cups of flour, 4 teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt, work in 2 teaspoons of butter with the tips of the fingers, add gradually $\frac{3}{8}$ cup of sweet milk. Drop by spoonfuls into a buttered steamer, put over kettle of boiling water. Cover closely and steam 12 minutes. If preferred drop over the meat and cover closely steaming 12 minutes.

MRS. JOHN STETTNER.

PICKLES AND PRESERVES.

CUCUMBER PICKLES.

1 pk. cucumbers, wash, dry and pack in a jar, 1 cup of salt sprinkled over them with horse radish and 2 red peppers, also a small piece of alum. Scald 1 oz. of whole cloves, 1 oz. of whole cinnamon, 1 oz. of whole allspice, $\frac{1}{4}$ oz. of white mustard, in 1 gal. of vinegar and when boiling hot, pour over cucumbers.

RUBY SMITH.

PICKLE FOR HAM OR BEEF.

Pickle for 100 lbs. of meat: 9 lbs. of salt ($\frac{1}{2}$ fine and $\frac{1}{2}$ coarse), 3 oz. of saltpetre, 1 oz. of saleratus, 1 qt. of molasses, 3 lbs. of brown sugar, 6 gallons of water. Boil all together, skim as it boils, pour on hot, keep watch of brine and if thought

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necessary scald again and turn on hot again. Meat will keep this way a long time.

MRS. H. L. HILL.

PEPPER HASH.

12 large red peppers, 12 large green peppers, 15 white onions, 1 tables of celery seed. After removing seeds from peppers, put all through a meat chopper. Pour boiling water over all and let it stand for 15 minutes. Drain and repeat. Then drain and add 1 qt. of weak vinegar, 3 teaspoons of salt, 2½ cups of brown sugar. Boil 15 minutes and can while hot.

MRS. HOWARD CHASE.

CUCUMBER PICKLE NO. 1.

Brine: 6 qts. rain water, 4 qts cider vinegar, 3 pts. coarse salt, ¼ lb. alum. Wash the cucumbers and put into brine as they are picked and lay horseradish leaves over them. When ready to pickle, wash thoroughly in cold hard water, scald in weak vinegar, put in cans. Make a spiced vinegar and pour on hot.

MRS. JESSIE RAMSAY.

CHOPPED PICKLE.

1 pk. of green tomatoes chopped fine, ½ cup of salt, mix, let stand over night and drain, 6 or 8 stalks of celery, 6 onions, 4 green pepers all chopped fine, 2 tablespoons of ground mustard. 4 tablespoons black mustard seed, 1 tablespoon each of cinnamon. mace and cloves, 2 lbs. of brown sugar, vinegar enough to cover. Boil slowly for 2 hrs.

MRS. C. ANDERSON.

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SWEET CUCUMBER PICKLES.

1 gal. of vinegar, 1 cup of salt, 1 teaspoon of saccharine powder, wash pickles, put in cans and cover with the above.

MRS. ALLYN HILL.

CUCUMBER PICKLE.

Gem chop 12 large cucumbers without seeds or skins, four large onions, four large green peppers, add $\frac{1}{2}$ cup salt, mix well and let stand over night. In the morning drain and add one cup of gem-chopped horseradish, 1 cup sugar, 1 tablespoon mustard seed. Mix all with cold vinegar.

MRS. D. B. GOODRIDGE.

TOMATO CATSUP.

To 1 gal. of juice add 6 tablespoonfuls of salt, 6 of black pepper, 4 of mustard, 1 of red pepper, 1 of cloves, 2 of allspice, put the spices into $\frac{1}{2}$ pt. of good vinegar. Let them steam 1 hr. then add them to the juice of the tomatoes. Let them boil up then cool and bottle. Strain the tomatoes through a sieve.

MRS. JAMES WIDGER.

PIE PLANT CONSERVE.

4 lbs. pie plant, 4 lbs. sugar, 3 oranges, 1 lb. figs. Grate the skin of the oranges and put the pulp and figs through the meat grinder. Add a little water to the sugar, add other ingredients and cook thick.

MRS. SARAPH C. WALKER.

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CRANBERRY CONSERVE.

1 qt. of cranberries, 1 1-3 cups of water, $\frac{1}{4}$ lb. seeded raisins, $\frac{1}{2}$ pound walnuts, 1 orange, $1\frac{1}{2}$ pounds sugar. Pick over and wash cranberries, put in a stewpan with one-half the water and boil until the skins break. Force through a strainer and add remaining water, raisins, nuts (broken in pieces), orange (finely cut, seeds being removed), and sugar. Bring to the boiling point and let boil 25 minutes. Put in molds.

MRS. M. J. ADAMS.

GREEN TOMATO MINCE MEAT (Mrs. R. Hill's).

1 pk. green tomatoes chopped fine, drain off the juice, cover with cold water and scald, do this twice and drain through colander, then mix with 4 lbs. brown sugar, 2 cups of raisins, 2 tablespoons of salt and 1 cup of chopped suet. Boil all together until done. Then add 1 cup of vinegar, 2 tablespoons of cinnamon, cloves, 1 grated nutmeg. Let stand 2 or 3 days and it is ready to use.

MRS. L. G. WIDGER.

CUCUMBER PICKLES NO. 2.

1 gal. of vinegar, 1 cup of salt, 1 cup of mustard, 5 cts. worth of mixed pickle spices. Wash and clean thoroughly three hundred small pickles and place in crock. Pour over them the above mixture and slice horseradish root on top of all.

MRS. HOWARD CHASE.

GRAPE MARMALADE.

6 lbs. of grapes, 2 lbs. of raisins, 4 oranges, 4 lbs. sugar. Pulp and seed the grapes, cut the orange rind into thin strips.

MRS. JESSIE RAMSAY.

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STRAWBERRY CONSERVE.

3 qts. of berries, 3 lbs. of sugar, 1 pineapple, 1 lemon, $\frac{1}{4}$ lb. English walnuts. Boil the mixture 20 minutes, but do not add the walnuts until through cooking.

MRS. M. J. ADAMS.

CHOPPED PICKLE.

1 head cabbage, 12 green peppers, 6 red peppers, 6 large onions. Chop, then add $\frac{1}{2}$ cup salt and let drain over night. In morning add 1 cup white mustard seed, 2 cups white sugar and 1 tablespoon of celery seed. Put in cans and cover with cold vinegar.

MRS. E. D. HAWKINS.

CANTELOUPE SWEET PICKLE.

Take 7 lbs. water melon rind, lay them in a weak brine over night. Then boil in weak alum-water until transparent. Lift them out and drain. To 1 qt. of cider vinegar add 2 ozs. of stick cinnamon, 1 oz. of cloves, 3 lbs. of granulated sugar. Let this boil and add the fruit, cooking it 20 minutes longer. Pour it in a jar and cover close. Scald it over for two mornings. Then seal up tight.

MRS. GEORGE LOVERIDGE.

PRUNE CONSERVE.

10 lbs. prunes, 1 lb. walnuts, 3 oranges, 2 lbs. raisins, 6 lbs. sugar. Boil $2\frac{1}{2}$ hrs.

MRS. FRED WACKEROW.

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CURRANT CONSERVE.

7 lbs. currants, 3 lbs. raisins, 5 lbs. brown sugar, 3 oranges, 2 lemons. Boil until thick.

MRS. WACKEROW.

CHOPPED CHOW CHOW.

Take 1 pk. green tomatoes, 4 ripe peppers, 4 onions, 1 cup grated horseradish, 1 cup brown sugar, 1 tablespoon each of ground cloves, cinnamon and allspice, 1 cup salt. Chop tomatoes fine sprinkle on salt, let stand over night. Drain off water, chop onion and peppers and add to tomatoes. Put all well-mixed into a kettle cover with vinegar. Boil slowly about an hour, then add horseradish and place in stone jar.

E. F. ROSS.

PEAR CONSERVE.

5 lbs. ground pears, 2 lbs. ground figs, 4 lbs. white sugar. Boil slowly.

MRS. WACKEROW.

QUINCE HONEY.

5 lbs. white sugar, 1 qt. water. Boil until it hairs. Grate 5 or 6 large quinces, add the syrup and boil 20 or 30 minutes.

MRS. WACKEROW.

CHOP PICKLE.

1 market basket of green tomatoes ground, 6 cups brown sugar, 12 small onions, 5 green peppers, 4 tablespoons celery seed, 2 tablespoons mustard seed, 5 cups vinegar, 1 cup ground horseradish, 1 cup salt, mix tomatoes, onions and peppers, then drain.

MRS. WACKEROW.

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PIES.

SNOW PIE.

1 crust, 2 tablespoons cornstarch dissolved in a little cold water, 1 cup sugar, pour on 1 pt. boiling water or enough to make thick as jelly. Stir until it boils then add white of 1 egg beaten to a froth. Season with lemon or vanilla. Bake the crust first then add filling and set away to cool. Best eaten day it is made.

MRS. E. S. KING.

CRACKER PIE.

5 crackers rolled fine, 1 cup molasses, 1 cup butter, 1-3 cup vinegar, 1 cup raisins chopped fine, 2 cups cold water, 1 teaspoon cloves, 2 teaspoons cinnamon.

MRS. JAMES WIDGER.

ORANGE OR LEMON PIE.

2 eggs, 1 great spoonful of butter, $\frac{3}{4}$ cup of sugar, 2 spoonfuls cornstarch, juice and grated peel of 1 orange. Cream the butter and sugar same time stirring in the cornstarch, turn into this 1 cup of hot water. When cool stir in the beaten yolks and orange; beat the whites to a stiff meringue with 3 spoonfuls powdered sugar. When the pie is done frost and let brown in oven.

MRS. L. G. WIDGER.

BANANA PIE.

1 cup milk, 2 eggs, 1 tablespoon cornstarch, $\frac{1}{2}$ cup sugar. 1 heaping teaspoon butter, pinch of salt and vanilla to flavor. When the milk is hot, stir in the cornstarch, the beaten yolks of the eggs with the sugar and then the butter. Let cool and add flavoring. After baking a lower crust slice into it 2 bananas and pour over

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this the cream. Lastly cover with the beaten whites of the eggs and 2 tablespoons of sugar. Brown slightly.

M. H. ADAMS.

MOCK MINCE PIE.

4 lbs. chopped apples, 4 lbs. green tomatoes chopped and drained over night, $\frac{1}{2}$ lb. of suet, 5 cups of sugar, 2 cups of vinegar, 1 lb. raisins, 1 lb. currants, 1 tablespoon each of salt and cloves, 2 tablespoons of cinnamon. Boil 2 or 3 hours.

MRS. JESSIE RAMSAY.

APPLE LEMON PIE.

1 cup of stewed apple, 1 cup sugar, 1 cup sweet milk, 2 eggs. salt. Flavor with lemon. Beat the whites of the eggs and frost pie.

MRS. D. B. GOODRIDGE.

CURRENT PIE.

About $1\frac{1}{2}$ cups of currants, wash in warm water, then put in double boiler with $\frac{1}{4}$ cup of water and $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of candied lemon peel. Cook 20 or 30 minutes. Line pie tin with crust, add filling and add bits of butter here and there, put on top crust and bake.

MRS. ALICE WIDGER.

MOCK LEMON PIE.

1 cup of sugar, 1 heaping tablespoon of flour, yolks of 2 eggs. save whites for top, 1 teaspoon of lemon extract, 2-3 cup of boiling water, 2-3 cup of stewed pie plant. Mix sugar, flour, eggs and extract together, then pour on the water, then add pie plant. Bake with one crust.

MRS. L. G. WIDGER.

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EGGLESS PUMPKIN PIE.

1½ cups of pumpkin, 1½ teaspoons cornstarch. Milk, salt and season.

MRS. H. TOSH.

CREAM PIE.

2 eggs, ½ cup sugar, 3 tablespoons corn starch, 1 pt. milk. Flavor. Beat the yolks of eggs and sugar. Moisten the cornstarch in a portion of milk. Scald remainder. Stir ingredients into milk and cook. Pour into a pastry shell, cover with whites of eggs. Brown in a moderate oven.

MRS. JENNIE TOSH.

RHUBARB PIE.

2 cups of rhubarb, 1 cup of sugar, 1 tablespoon of flour, yolk of 1 egg. Pour boiling water over rhubarb and let stand five minutes. Then pour water off and add sugar, flour and the yolk of the egg. Bake in lower crust only. Make a meringue of the white and 1 teaspoon of sugar and drop on top. Brown slightly.

STELLA STETTNER.

CREAM RAISIN PIE.

1 pt. milk, heat on stove, yolks of 2 eggs beaten in ½ cup sugar. Stir in milk. Chop ½ cup raisins and stir in 1 tablespoon flour, pinch of salt, flavor with vanilla and use whites for frosting.

MRS. CHAS. NEW.

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RAISIN PIE.

1 cup raisins chopped rather fine, 1 cup of granulated sugar ; put 1 good tablespoon cornstarch in a cup with enough cold water to mix smooth and fill the cup with boiling water. Mix with the sugar, add the raisins and small piece of butter. Bake with two crusts.

MRS. E. D. HAWKINS.

RAISIN PIE.

$\frac{3}{4}$ cup raisins, $\frac{3}{4}$ cup sugar, 1 egg, 1 tablespoon corn starch or flour and 1 cup sweet milk. Soak the raisins in water to cover, then add other ingredients and boil slowly until thick. Bake in two crusts.

M. H. ADAMS.

CHOCOLATE PIE.

1 pt. milk, 3 tablespoons chocolate, yolks of 2 eggs, 2-3 cup sugar, 1 tablespoon cornstarch, small piece of butter and vanilla. Heat milk and stir in chocolate, eggs, sugar, cornstarch all dissolved together. Add butter and vanilla. Bake in lower crust and frost with whites.

L. J. HILL.

RAISIN PIE.

Juice of 1 lemon and the yellow rind grated, 1 cup of raisins chopped fine, 1 egg, 1 cup sugar, 1 tablespoon cornstarch or flour, 1 cup of water. Make with two crusts.

MISS ARNOLD.

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CRUMB PIE.

2 cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon soda, $\frac{1}{2}$ cup molasses. Stir this together, add $\frac{1}{2}$ cup water, put in crust and bake.

MRS. H. L. TRUE.

MOCK MINCE PIE.

Roll 4 crackers, add 1 cup sugar, $\frac{3}{4}$ cup molasses, 1-3 cup vinegar, 1 cup chopped raisins, $\frac{1}{2}$ cup melted butter, 2 eggs well beaten, salt $\frac{1}{4}$ teaspoon each of cinnamon, cloves, nutmeg, cook. Enough for 2 pies.

MRS. W. T. HUBBELL.

LEMON PIE.

1 large lemon, 4 eggs, 1 cup sugar, 2 tablespoons melted butter, 4 tablespoons water.

MRS. M. J. WEST.

MINCE MEAT.

To 1 qt. of finely chopped meat take 2 qts. of finely chopped apples, 1 cup of suet, 1 tablespoon of salt, 1 teaspoon each of cloves, allspice, cinnamon. The rind of $\frac{1}{2}$ orange cut in small pieces, $\frac{1}{4}$ lb. of citron, 2 cups sugar, 2 cups of molasses, 1 cup of currants, 1 lb. raisins, 2 qts. cider. Boil 1 hr.

MRS. GEORGE REIXINGER.

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PUDDINGS AND DESSERTS.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapples, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

SNOW PUDDING.

3 tablespoons of cornstarch wet in cold water, $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ teaspoon of salt. Pour in boiling water until it becomes like starch. Add the whites of three eggs beaten to a stiff froth. Beat all together thoroughly, put in molds and set away to cool.

CREAM.

Yolks of 3 eggs, 2-3 cup of sugar, 1 cup of milk. Before serving add 1 cup of whipped cream. Flavor with lemon or vanilla.

MRS. S. HUGHES.

FLOATING ISLAND.

Put 1 pt. of milk on the stove in a double boiler. Beat the whites of 4 eggs as stiff as possible, adding a little sugar and any flavoring preferred. Take up the beaten whites by spoonfuls (make them as smooth as possible), put them into the boiling milk; let them stand a moment and then turn them over, two minutes will cook them sufficiently; remove them with a perforated skimmer and lay them on a plate to drain. Beat the yolks of eggs

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with 4 tablespoons of sugar, add them to the hot milk, stir until a smooth custard, but do not allow to whey; remove from fire, add flavoring and pour into dish from which it is to be served. Lay the poached whites on the top of the custard and set in a cool place or on ice.

L. AURA J. HILL.

PUFFS.

1 pt. of sweet milk, 2 eggs, little salt, 3 teacups of flour. Bake in patty pans $\frac{1}{2}$ hour.

MRS. WEST.

STEAMED CHOCOLATE PUDDING.

Yolks of 3 eggs beaten very light, add 1 cup of powdered sugar very gradually, beat until light. Grate 1 square of Baker's chocolate, add 1 tablespoon of hot water and melt over steam. Add to the beaten yolks and sugar, then add 1-3 cup of milk, 1 cup of flour, 2 teaspoons of baking powder, lastly add the whites of eggs stiffly beaten. Put into buttered molds and steam $\frac{1}{2}$ hr. Serve with vanilla sauce.

VANILLA SAUCE.

Cook $\frac{1}{2}$ cup of powdered sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of rich milk, flavor with vanilla when taken from fire. Add beaten white of 1 egg.

MRS. SAMUEL WIDGER.

FRUIT PUDDING.

$\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 cup fresh or canned fruit, 1 teaspoon soda in fruit, 1 large cup of flour. Add 1 egg last. Bake $\frac{1}{2}$ hour. Serve with sauce.

MRS. GEORGE REIXINGER.

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FRUIT HASH (DESSERT).

$\frac{1}{2}$ box of gelatine dissolved in $\frac{1}{2}$ pint of cold water. Let stand 1 hour, then add $\frac{1}{2}$ pint of boiling water, juice of 3 lemons. 2 cups of sugar, strain and let stand until cold, then add 10 dates cut very fine, 6 figs, 2 bananas, 10 English Walnuts, juice of 3 oranges, stir into jelly and put into mold. To be eaten with whipped cream.

JEAN S. RAMSAY.

CHOCOLATE PUDDING.

$\frac{1}{4}$ lb. Baker's chocolate grated, 3 eggs and sugar to taste. 1 cup milk, 4 teaspoons of gelatine dissolved in a little cold water: flavor with vanilla. Grate chocolate, cook with milk, then mix beaten yolks and sugar together, add the boiling mixture, then add to the gelatine. Cool and add the beaten whites of eggs, turn into mold and set on ice to cool. Serve with whipped cream.

MRS. SAMUEL WIDGER.

FRUIT PUDDING.

$\frac{1}{4}$ cup sugar, 1 tablespoon butter, 1 cup fresh or canned fruit. 1 teaspoon soda, 1 large cup of flour, add 1 egg at last. Bake $\frac{1}{2}$ hour.

MRS. H. L. HILL.

STRAWBERRY SHORTCAKE.

2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup butter. Sift flour and baking powder, work in the butter, add other ingredients. Bake in two tins, split and butter. Put berries in between and on top.

MRS. D. B. GOODRIDGE.

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PINEAPPLE PUDDING.

Put $1\frac{1}{2}$ pts. of milk in double boiler, when scalding hot, add 2 tablespoons cornstarch dissolved in a little cold milk, 1 cup of sugar and yolks of 3 eggs. Then add the juice of a pint can of pineapple and frost with whites of eggs.

MRS. JESSIE RAMSAY.

TAPIOCA CUSTARD.

Put 2 tablespoons fine tapioca in double boiler with 1 pt. of milk, cook until tapioca is transparent. Add yolks of 2 eggs beaten with 3 tablespoons sugar and pinch of salt; stir till thickened. Add whites whipped to stiff froth, stir lightly 3 minutes. Take from fire, add flavoring when cool. If pearl or lump tapioca is used, soak in cold water several hours.

MRS. H. SMITH.

TAPIOCA CREAM.

3 tablespoons tapioca soaked in 1 cup of water over night. Add 1 qt. of milk, stir together and cook in double boiler twenty minutes. Beat the yolks of 3 eggs and 1 cup sugar together and stir into the milk, flavor with vanilla. Beat the whites stiff, add a tablespoon of sugar, put in the bottom of a dish and pour the rest over it.

JEAN B. RAMSAY.

STEAMED PUDDING.

3 tablespoons butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, 1 2-3 cups flour, $\frac{1}{2}$ teaspoon soda and a little salt, $\frac{1}{4}$ teaspoon each of cloves, all spice and nutmeg and 1 cup dates cut in pieces or raisins may be used. Steam $2\frac{1}{2}$ hrs.

MRS. E. D. HAWKINS.

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CREAM PUFFS.

Boil together 1 cup of water and $\frac{1}{2}$ cup butter, stir in 1 cup of flour, when cool add 3 eggs not beaten and stir until smooth. Drop in gem tins and bake twenty-five minutes in quite a hot oven. Do not open oven in less than 20 minutes unless in danger of burning. When cold slit in puffs and fill with cream.

CREAM FOR PUFFS.

$\frac{1}{2}$ cup of sugar, 1 egg, 3 heaping teaspoons of cornstarch; pour this into 1 cup of boiling milk and then flavor.

MRS. BERT SMITH.

BAKED INDIAN PUDDING.

1 qt. milk; let boil; $2\frac{1}{2}$ tablespoons corn meal. Boil 20 min. Take from stove, add piece of butter, 2 eggs, $\frac{1}{2}$ cup of sugar, well beaten, raisins. Bake slowly 1 hr.

EDNA B. BOUGHTON.

GRAHAM PUDDING.

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup raisins, 1-2 teaspoon soda, salt, $1\frac{1}{4}$ cups graham flour, 2 tablespoons white flour. Steam 2 hrs.

SAUCE.

2 tablespoons butter, 1 cup sugar creamed, add yolk of 1 egg, 2 tablespoons water, 1 teaspoon vanilla, and lastly the beaten white of egg.

EDNA B. BOUGHTON.

GRAHAM PUDDING.

1 teacup molasses, 1 teacup of sweet milk, 1 cup fruit, 2 cups graham flour, 1 teaspoon of soda, spices and salt. Steam 3 hrs.

MRS. H. L. HILL.

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CUSTARD PUDDING.

1½ pts. milk, 4 eggs, 1 cup sugar, vanilla. Beat eggs and sugar together, dilute with milk and extract, pour into buttered dish. Bake about 40 min. or until firm.

E. L. TOSH.

MOLASSES PUDDING.

1 cup molasses, 1 cup cold water, ¼ cup butter, 1 cup raisins 3 cups flour, 1 teaspoon soda, cinnamon and cloves. Steam 1 hr.

MRS. H. TOSH.

GRAHAM PUDDING.

2 cups flour, 1½ cups sour milk, 1 cup raisins, ¼ cup molasses, 1 teaspoon soda, ½ teaspoon cinnamon, ¼ teaspoon cloves, salt. Steam 3 hrs. Serve with sauce.

MISS MARY FULLAGER.

SNOW PUDDING.

1 pt. boiling water, 2 tablespoons cornstarch, boil 3 min., remove from fire, add whites of 2 eggs beaten to a froth, pinch of salt, 2 tablespoons of sugar. Mould.

CUSTARD.

½ pt. boiling milk, yolks of two eggs, 1 teaspoon cornstarch, ½ cup of sugar. Add cornstarch to boiling milk, boil 2 or 3 minutes. Beat yolks and sugar and stir into boiling milk. Flavor with lemon or vanilla. Serve with the custard poured around the snow.

MRS. M. J. WEST.

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EGGLESS PLUM PUDDING.

2 cups flour, 1 cup bread crumbs, 1 cup raisins, 1 cup currants, 1 cup suet, $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ cup molasses, $1\frac{3}{4}$ cups sour milk, $\frac{3}{4}$ tablespoon soda, $\frac{1}{2}$ tablespoon cinnamon, $\frac{1}{4}$ tablespoon cloves, salt. Steam $2\frac{1}{2}$ hrs.

MISS MARY FULLAGER.

PLUM PUDDING.

3 lbs. raisins, 2 cups sugar, $1\frac{1}{2}$ lbs. suet, 6 eggs, 1 pt. milk, 1 tablespoon cinnamon, 1 tablespoon cloves, $\frac{1}{2}$ lb. citron, salt, 6 cups flour. Boil 6 hrs. in a cloth sack.

MRS. SPENCER BARCLAY.

ENGLISH PLUM PUDDING (without eggs).

1 cup suet, $2\frac{1}{2}$ cups bread crumbs, 1 cup brown sugar, 1 cup raisins, 1 cup currants, 1 spoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 cup milk. Steam 4 hrs. This will keep all winter.

MRS. BERT SMITH.

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SALADS AND DRESSINGS.

SALAD DRESSING.

1 egg, 1 tablespoon butter, $\frac{1}{2}$ cup sugar, small teaspoon of mustard, salt. Mix all together then add $\frac{1}{2}$ cup of vinegar. Cook.

G. HIXON.

MRS. ED. FAY'S SALAD DRESSING.

Boil $\frac{1}{2}$ cup vinegar. Mix 1 teaspoon salt, 1 teaspoon flour, 1 teaspoon sugar, 1 teaspoon mustard with 1 tablespoon butter and stir into boiling vinegar until it makes a smooth paste. Let it get cold, then stir in 1 beaten egg and set on stove to cook, stirring until thick and smooth. When cold stir in $\frac{1}{2}$ cup sweet cream.

MRS. J. C. E. HILL.

POTATO SALAD.

1 pt. sour cream, 1 tablespoon of flour, 1 teaspoon mustard, 3 tablespoons sugar, 1 teaspoon salt, 1 cup vinegar. Cook until it thickens. Beat 3 eggs until light and put in while warm. Onion, celery or cucumbers may be used. Salt the diced potatoes but do not put dressing on until time to serve.

MARY FULLAGER.

SALAD DRESSING (for 40 people).

1 cup sugar, 6 teaspoons salt, 4 teaspoons mustard, 1 teaspoon white pepper, yolks of ten eggs, 4 cups sour cream, 2 cups vinegar. Cook over hot water until creamy. This will keep a year.

MISS JENNIE EDWARDS.

EXCELLENT SALAD DRESSING.

4 tablespoons butter, 1 tablespoon flour, 1 tablespoon sugar, 1 tablespoon salt, $1\frac{1}{2}$ teaspoons mustard, a speck of cayenne, 1

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cup milk, $\frac{1}{2}$ cup vinegar, 3 whole eggs or five yolks. Melt butter in basin on the back of stove, add flour and stir until smooth, being careful not to brown. Add milk and boil up. Put mixture in double boiler, beat eggs, salt, pepper, sugar and mustard together, add vinegar and stir into mixture. Cook until it thickens like soft custard, stirring all the time.

MRS. SARAH HUGHES.

SALAD DRESSING.

$\frac{1}{2}$ teaspoon of salt, 2 teaspoons of sugar, 2 teaspoons of mustard, 2 eggs (or 1 may be used), butter size of an egg, 1 tablespoon of flour, $\frac{1}{4}$ cup vinegar, $\frac{3}{4}$ cup water. Mix all together and cook until thick, when cold add a little sweet cream.

ETHEL TOSH.

SALAD DRESSING.

1 heaping tablespoon flour, 1 heaping tablespoon butter, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup of vinegar, 1 egg beaten, 1 heaping teaspoon mustard, salt. Cook until thick, thin with milk.

MRS. D. B. GOODRIDGE.

SALAD DRESSING.

2 eggs beaten, $1\frac{1}{2}$ tablespoon of sugar, 1¹ tablespoon of flour. 1 teaspoon salt, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon pepper, butter size of an egg, 1 cup milk, 1 cup vinegar. Boil until thick.

MARY FULLAGER.

SALAD DRESSING.

One-third cup butter, 2 level tablespoons of flour, 2 cups milk, 3 eggs, 1 level tablespoon salt, 2 scant tablespoons sugar, 2 scant teaspoons mustard, speck of cayenne pepper, $\frac{1}{2}$ cup vinegar. Cook milk, flour and butter together. Beat eggs and other ingredients, when mixed gradually stir in vinegar. Stir this mixture into the cooked milk and flour. Cook all a very little.

EDNA B. BOUGHTON.

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CREAM SALAD DRESSING.

¼ teaspoon pepper, ½ teaspoon salt, ½ teaspoon mustard, 1 tablespoon sugar, 3 tablespoons melted butter, 1 egg, ¼ cup vinegar, 1 cup whipped cream. Mix dry ingredients, stir in vinegar slowly, cook, strain and beat into whipped cream.

RUBY SMITH.

WALDORF SALAD.

Cut two large tart apples(Spies are best) in cubes, add nearly the same amount of celery cut in small pieces, 1 orange sliced thin and a few English walnut meats cut fine. Cover with the following dressing diluted with an equal amount of sweet cream: 4 tablespoons butter, 1 tablespoon flour, 1 tablespoon sugar, 1 tablespoon mustard, 1 small teaspoon salt, 2 eggs and a dash of pepper, 1 cup milk, ½ cup vinegar. Heat the butter and add flour, add the milk and let come to a boil, then add all the rest beaten together. Cook in a double boiler.

RUBY SMITH.

SALAD DRESSING.

Yolks of 2 eggs, 1 heaping teaspoon salt, 1 heaping teaspoon mustard, 3 tablespoons sugar, 1 tablespoon butter, 2 tablespoons sweet milk. Rub smooth and add 2-3 cup vinegar and cook to the consistency of custard.

JEAN S. RAMSAY.

CREAM MUSTARD.

1 cup of vinegar, 1 cup sweet cream, 3 eggs, 3 tablespoonsful of dry mustard, 1 tablespoonful of salt. Let vinegar come to a boil. Beat cream, mustard, salt and eggs well together, then pour the vinegar over them set over boiling water stirring constantly until it thickens. When cold it is ready for use.

MRS. L. W. ADAMS.

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MISCELLANEOUS.

GOLDEN OINTMENT.

1 lb. lard, $\frac{1}{2}$ lb. beeswax, 1 oz. laudanum, $\frac{1}{2}$ oz. camphor gum, 1 oz. oil of organum, $\frac{1}{2}$ pt. alcohol. Melt lard, beeswax and camphor gum together. When melted take from the stove and add the rest. Stir until it begins to harden then pour in jars. This is especially good to use as a poultice for colds on the lungs.

EDNA B. BOUGHTON.

OINTMENT FOR CHAPPED HANDS.

25 grs. gum tragacanth powdered, $6\frac{1}{2}$ oz. water, 1 oz. glycerine, $\frac{1}{2}$ oz. alcohol, 40 grs. boric acid. Dissolve gum in water. Mix acid and glycerine with heat. Put both together, add alcohol last. It is improved by adding a little perfume.

EDNA B. BOUGHTON.

HOME-MADE TABLE MUSTARD.

$1\frac{1}{2}$ tablespoons mustard, 1 tablespoon sugar, 1 egg, 1 cup vinegar, a little salt. Mix mustard, sugar and egg together, wet with a little of the cold vinegar. Heat the rest of the vinegar and mix the ingredients. Cook until creamy.

MRS. JESSIE RAMSAY.

FRUIT PUNCH.

(Sufficient to serve 25 Persons).

6 cups sugar, juice of 12 lemons, juice of 3 oranges, 1 pt. water. Boil and strain, add 1 can pineapple, 1 cup fruit juice, 4 bananas cut in pieces, add about 3 qts. of water to make right strength. Strawberries cut in pieces and maraschino cherries may be added.

MISS J. EDWARDS.

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LINIMENT (External use only).

1 qt. alcohol, $\frac{1}{2}$ qt. turpentine, 2 oz. camphor gum, 2 oz. oil of spike, 2 oz. oil of wormwood, $\frac{1}{2}$ oz. oil of cedar, $\frac{1}{2}$ oz. oil of amber, $\frac{1}{2}$ oz. oil of arganum, 3 oz. castile soap, 1 oz. ammonia, 1 oz. chloroform. This is excellent for bruises or sprains on man or beast.

EDWARD F. BOUGHTON.

TO REMOVE MILDEW.

1 tablespoon of chloride of lime, 1 qt. of cold rain water. Keep the article wet, hang in the sun.

MRS. HUGHES.

TO MAKE TOUGH BEEF TENDER.

Place it in a steamer over a pot with a quantity of water in it. Let it steam for half an hour then roast it in the usual manner.

MRS. H. L. HILL.

GENERAL DIRECTIONS FOR CANDY MAKING.

Granulated sugar is preferable. Candy should not be stirred while boiling. Butter should be put in when candy is almost done. Flavors are more delicate when not boiled in the candy.

L. J. H.

FUDGE.

2 cups brown sugar, butter the size of an egg, enough cream or milk to wet it up, and flavor to taste, 3 teaspoons of cocoa. Cook until it crackles when tried. Stir until it thickens, then pour into buttered tins and let cool.

LAURA HILL.

MOLASSES CANDY.

1 quart of molasses, $\frac{1}{4}$ cup of vinegar, 1 cup of sugar, 2 tablespoons of butter, 1 teaspoonful of soda. Dissolve the sugar in the vinegar, mix with molasses, boil, stirring frequently. Test

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it by dropping into cold water until it hardens a little. Then stir in butter and soda dissolved in hot water; give one hard final stir and pour on buttered dishes. When nearly cold it can be pulled if desired.

MRS. H. L. HILL.

KISSES.

Beat whites of 9 eggs. Mix with 15 spoonfuls of white sugar. Flavor with essence of lemon and drop paper. Sift sugar over them and bake in slow oven.

MRS. H. D. NEW.

BUTTER SCOTCH.

2 cups sugar, 2 tablespoons water, piece of butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plate to cool.

LAURA HILL.

CHOCOLATE CARAMELS.

3 cups brown sugar, 1 cup milk, $\frac{1}{2}$ cake chocolate, piece of butter size of an egg. Boil until thick, pour in a buttered pan, and when cool cut in squares.

L. J. HILL.

BUTTER SCOTCH (CANDY).

1 cup sugar, $\frac{1}{4}$ cup molasses, 1 tablespoon of vinegar, 2 tablespoons boiling water, $\frac{1}{2}$ cup butter. Boil the ingredients until when tried in cold water the mixture will become brittle. Turn into buttered pan. When cool mark into squares.

ETHEL TOSH.

MOLASSES CANDY.

3 cups yellow coffee sugar, 1 cup molasses, 1 cup water, $\frac{1}{2}$ teaspoon cream tartar, butter size of a walnut.

ORREL A. WIDGER.

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CREAM CANDY.

1 teaspoon butter, 1 pound sugar, 1 teaspoon cream of tartar, 1 tablespoon vinegar, $\frac{1}{2}$ cup water. Cook without stirring; try in cold water, when nearly done flavor with lemon. Pull until white.

ETHEL TOSH.
Selected.

TAFFY.

2 pounds white sugar, butter the size of an egg, 2-3 cup water, (if colored sugar is used for coloring add with white sugar). Do not stir. Just before done and when boiling nicely carefully sift 1 teaspoonful of cream tartar over the top. Boil until a little hardens slightly when dropped in cold water. Quickly pour on to buttered plate and as soon as cool enough to handle pull over hook or large nail until it begins to snap and fly. Twist same as molasses candy and lay on buttered dish. Set in a cool place until cold enough to crack up with a small hammer.

ICE CREAM.

Set 3 quarts sweet whole milk on stove and let reach boiling point. To 6 eggs well beaten add $1\frac{1}{2}$ cups of sugar, then put 3 teaspoons of cornstarch or flour on sugar (to prevent lumps), a small pinch of salt. Stir all together thoroughly, then add $\frac{1}{4}$ cup sweet milk. When well beaten add to boiling milk, stirring constantly and let boil. Remove from fire and let cool. When ready to freeze, add 1 pint of rich sweet cream and flavor to taste.

S. LOUISE WIDGER.

SCALLOPED POTATOES.

Put a layer of cold boiled sliced potatoes in a baking dish and season with salt, pepper, butter and a little onion; sprinkle over with a little flour, then another layer of potatoes and seasoning; continue until you have a sufficient amount; heat enough milk to cover and pour over before putting in the oven; bake one-half hour. Raw sliced potatoes may be used by cooking longer.

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Contributed Recipes, like so many older, locally produced cookbooks, offers readers much more than just recipes. There's all that rich cultural (and commercial) history, too, such as the admonishment to "Use F. W. Potter & Co.'s Gilt Edge Flour for Pastry" that runs across the footer of each page, and the back-cover description of Shredded Wheat's wholesomeness and vast array of uses. This little book includes just over 200 recipes, not all of them edible (savor the Parker House rolls and sugar cookies, but resist tasting the liniment (external use only).

The last of the ten categories, or chapters, has been reserved for "Miscellaneous," a curious stew that includes various ointments as well as recipes "To Remove Mildew," "To Make Tough Beef Tender," and for scalloped potatoes, ice cream, fudge, and other candies. The recipes, each of which credits its contributor, are straight to the point and use a minimum of words, but most leave baking directions (oven temperature, time) to the discretion of the reader—surely a glaring omission to modern cooks. A brief index at the back is followed by several pages of ads for the cookbook's local sponsors..

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Published at Milne Library
SUNY College at Geneseo
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